

Gio's Food Class Lab Assignment Sheet

Kitchen # _____ Period: _____ Date: _____

Name of dish being made: _____

CHEF DE CUISINE	SOUS CHEF	CHEF DE PARTIE	CHEF DE PLONGE	KITCHEN BUSSER	KITCHEN MANAGER
Head Chef	Chef Assistant	Line Cook	Dishwasher	Surface Cleaner	Custodial
Follow the recipe, prepare the dish, and serve.	Checklist and supervise the correct ingredients for the dish.	Gather and ensure proper use of all kitchen equipment and tools.	Rinse, wash, dry and store all the dishes and utensils properly.	Wipe down and sanitize counters, sink, stove, and tabletop.	Dispose of trash, sweep floor, tidy up area and stay for inspection check.
<u>Name of Person(s) Responsible</u>	<u>Name of Person(s) Responsible</u>	<u>Name of Person(s) Responsible</u>	<u>Name of Person(s) Responsible</u>	<u>Name of Person(s) Responsible</u>	<u>Name of Person(s) Responsible</u>
Teacher Checked:	Teacher Checked:	Teacher Checked:	Teacher Checked:	Teacher Checked:	Teacher Checked:
/10 points	/10 points	/10 points	/10 points	/10 points	/10 points